

HADEN FIG

The Wine

Designation:	Pinot Noir Willamette Valley
Vintage:	2023
Produced:	1,025 cases
ABV:	13.5%
Released:	Autumn 2024

The Place

AVAs:	Tualatin Hills; Mt. Pisgah,...; Willamette Valley
Vineyards:	Cancilla*, Croft*, Freedom Hill, & Torres Hill
Planted:	2001, 1994, 1996, 2010
Density:	1800-2300 vines per acre
Soil:	Melbourne & Belpine
Elevation:	350-650'
Exposure:	Southeast through Southwest
Harvested:	Late-September, 2023
Certification:	*Organic (Oregon Tilth)

The Method

Yeast:	Native
Extraction:	Combination of twice-daily pump- over or punchdown
Cuvaison:	26 days
Elevage:	14 months
Oak Regimen:	French barrels, 15% new

Winemaker Notes:

We try to use this wine as our looking glass to figure out what is yet to come from all of the other HF and EW wines that are still in barrel. 2023 was a curious vintage whose budbreak was 6 weeks late, flowering was within historic averages, and — amazingly! — harvest was right on time.

This year's Haden Fig Willamette Valley is comprised of near equal parts of Cancilla, Croft and Freedom Hill, along with a minor share from our Torres Hill vineyard located just outside of Dallas, OR. The vintage produced well-structured, bass-toned wines from these mostly sedimentary sites. Blackberry liquor, fresh Italian plums, hibiscus, and black raspberry coulis rest atop antique cabinets, black tea, and medicinal roots.

ALC. 13.5% BY VOL.



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